



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 14 December 2020
DAY MONTH YEAR

Requested by: Veronica Shotts, Deputy District Director
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted quarantined due to sickness:

2

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

253

How many people formally counted in this facility describe themselves as the following gender?

Female: 15

Male: 238

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

<i>Individuals Housed in GEO Facility:</i>	<input type="text" value="1"/>	<input type="text" value="164"/>
<i>ICE Detainees:</i>	<input type="text" value="5"/>	<input type="text" value="134"/>
<i>ICE Employees:</i>	<input type="text" value="0"/>	<input type="text" value="2"/>
<i>GEO Employees:</i>	<input type="text" value="2"/>	<input type="text" value="113"/>

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☐

NOT RECEIVED ☒

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on December 15th, 2020. All population numbers current as of December 17th, 2020

KITCHEN DOCUMENTS:

Opening/Closing Checklists provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of December 15th, 2020:

- 1 Health Services Administrator
- 1 Medical Doctor
- 2 PAs
- 14 RNs
- 12 LPNs
- 1 Psychologist
- 1 Psychologist (part-time)
- 1 Licensed Clinical Social Worker
- 3 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Administrative Assistant

TEMPERATURE CHECKS:

Logs provided. A HVAC system in an unoccupied unit is being repaired, see attached documents.

LAW LIBRARY:

Logs provided for 12/4-10 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from zero to seven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID -19 UPDATES:

Official COVID-19 statistics for ICE detainees verified via ICE.gov and are accurate as of December 16th, 2020.

Statistics for Total Individuals Housed in GEO Facility, ICE Staff, and GEO Staff verified via the Aurora Fire Rescue and is current as of 12/18/20.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	6/16/2020	CYCLE 1	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12.7

Time: 0200 AM

Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<u>154</u>		<u>181</u>
and chemical agent used in Final Rinse	Lunch		<u>155</u>		<u>185</u>
	Dinner		<u>151</u>		<u>181</u>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<u>112</u>		<u>113</u>
	Lunch		<u>110</u>		<u>112</u>
	Dinner		<u>113</u>		<u>110</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-3.4</u>		<u>38.3</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-7</u>		<u>37.4</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<u>68</u>		<u>68</u>
Record temperatures, Dry Storage Areas	PM		<u>63</u>		<u>64</u>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<u>120</u>		<u>137</u>		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date:

12-8-20 Time: 0700 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X	N		
no diarrhea		X		A	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		152		181
	Lunch		155		182
	Dinner		154		183
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		112		111
	Lunch		120		128
	Dinner		125		122
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4		38.1
	PM		-5.8		39.0
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		68
	PM		69		70
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	120		126		

Signature, Cook Supervisor (AM)

12-8-20
DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

12-11-20
DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/9/2020

Time: 0235 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance	/	Y		/	
All kitchen equipment operational & clean	X	/	N	/	Tilt SKillet
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		168		187
	Lunch		151		180
	Dinner		153		180
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		136		136
	Lunch		128		126
	Dinner		119		122
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.2		35.6
	PM		-7.2		39
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		68
	PM		68		65
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	134		134		

Harris 12/9/2020
Signature, Cook Supervisor (AM) DATE

McKen
Signature, Cook Supervisor (PM)

SAH
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12-10-20 Time: 0800 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X			
no skin infections		X			
no diarrhea		X			
Kitchen is in good general appearance		X			
All kitchen equipment operational & clean		X			
All tools and sharps inventoried		X			
All areas secure, lights out, exits locked					
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		152		181
	Lunch		156		185
	Dinner		152		186
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		110		110 200
	Lunch		112		115 200 ppm
	Dinner		128		131 200 ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4		38.7 39.2
	PM		-10.1		36.1 38.6
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		68		68
	PM		68		69
Water Temps & Handwash Areas					
	AM 105-120 °F		PM 105-120 °F		
	120		120		

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/11/2020

Time: AM **Time:** 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Refrigerator + Skillet
All tools and sharps inventoried	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE					
Temperature according to manufacturer's specifications and chemical agent used in Final Rinse	Temperature		Wash 150+	Rinse 180+	
	Breakfast		158	181	
	Lunch		155	185	
	Dinner		155	181	
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
	Breakfast		130	130	200ppm
	Lunch		110	115	200ppm
	Dinner		114	112	200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
	AM		-3.7	35.8	39.6
Record temperatures, Freezer and Walk-ins	PM		-7	36	40
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
	AM		67	67	
Record temperatures, Dry Storage Areas	PM		63	64	
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	131	134			

2/11/2020 12/11/2020
Signature, Cook Supervisor (AM) DATE

A. R. R.
Signature, Cook Supervisor (PM)

5/12/20
FOOD SERVICE MANAGER

12.12.20
DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/12/2020

Time: 0200 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores				X	
no skin infections				X	
no diarrhea				X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean	X			X	Tilt Skillet
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		158	186	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		154	187	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		130	130	200ppm
	Lunch		112	115	200ppm
	Dinner		110	113	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.9	36.4	37.2
Record temperatures, Freezer and Walk-ins	PM		-7	39	40
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	67	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	135	135			

Ztkar 12/12/2020
Signature, Cook Supervisor (AM) DATE

A Perry
Signature, Cook Supervisor (PM)

STH 12-14-20
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 12/13/20

Time: 0600 AM Time: 1440 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		
Workers reported to work, no open sores			<input checked="" type="checkbox"/>		
no skin infections			<input checked="" type="checkbox"/>		
no diarrhea			<input checked="" type="checkbox"/>		
Kitchen is in good general appearance	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	
and chemical agent used in Final Rinse	Lunch		156	186	
	Dinner		155	189	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	113	200ppm
	Lunch		110	115	200ppm
	Dinner		115	114	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.9	37.6	38.7
Record temperatures, Freezer and Walk-ins	PM		-5.8	36.5	38.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	118	120		

[Signature] 12/13/20
Signature, Cook Supervisor (AM) DATE

[Signature] 12-13-20
Signature, Cook Supervisor (PM)

[Signature] 12-14-20
FOOD SERVICE MANAGER DATE

GEO Aurora ICE
3130 N. Oakland St

12/14/2020
8:36:08 AM BCU

Temperature
°F

A-1	73.82
A-2	72.70
A-3	72.50
A-4	72.02

B-1	73.12
B-2	75.20
B-3	58.61
B-4	73.01

unattended HVAC Repairs in progress

C-1	72.50
C-2	73.12
C-3	72.31
C-4	72.50

E-1	73.12
E-2	72.81

D-1	71.60
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ISOLATION	70.90
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PATIENT ROOM	70.90
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INTAKE/RECEIVING	70.61
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Secure Services™

Monday, Jan. 04, 2021
North Building
Temperature Log

195 Aurora Detention Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
12-14-2020	A-1		105.0						
	A-2		occupied						
	A-3		unoccupied						
	A-4		104.9						
	B-1		105.7						
	B-2	unoccupied							
	B-3	unoccupied							
	B-4	unoccupied							
	C-1		105.1						
	C-2		104.9						
	C-3	unoccupied							
	C-4	unoccupied							
	D-1	unoccupied							
	D-2	unoccupied					N/A	N/A	N/A
	E-1		104.9				N/A	N/A	N/A
	E-2		104.8				N/A	N/A	N/A
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Senn Hansen

12-14-2020

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: 12-14-2020

	Unit	AIR	WATER/sink	Shower #1	Shower #2
12-14-20	South-A	71.9	occupied		
	South-B	71.2	104.0		
	South-C	70.6	104.1		
	South-D	un occupied			
	South-E	72.3	104.1		
	South-F	70.1	104.1		
	South-G	72.4	104.2		
	South-L	73.1	104.1		
	South-M	71.5	104.1		
	South-N	72.9	104.2		
	South-X	72.8	104.1		
	South-Y	73.4	104.2		
	South-Z	71.9	104.2		
	South SMU	70.2	105.2		
	South SM - Shower 3				
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
✓	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT: Sen Hanson

SIGN: 

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer